

What to do if you find it:

Make an observation

The first thing to do is to **record your observation**. We prefer to use the iNaturalist app for that (visit www.iNaturalist.org to learn more), but you could also upload your observation to Mushroom Observer (visit www.MushroomObserver.org). The QR code to the right will take you to the Fungal Diversity Survey (FunDiS for short) website to explain how to contribute to the project.



fundis.org/protect/take-action

The best thing you can do is take *lots* of photographs and notes. Typically, smartphones will automatically georeference any photos taken, but it is good practice to note your exact location, preferably with GPS coordinates, and **be sure to note what trees are nearby**, and any other salient features. For example, was the mushroom growing under a hemlock, or a Douglas fir? Did it have a particular smell?

Collect a specimen

If you are in an area where it is allowed and have any necessary permits, **we strongly urge you to create a vouchered collection**. This means a dried specimen for deposit in a herbarium, where researchers can access it for things like DNA sequencing. If you don't know how to do this, please see:

fundis.org/sequence/sequence/dry-your-specimens

In California, collecting mushrooms is usually allowed in National Forests **with a permit**. Permits can be obtained at the headquarters of the National Forest you're visiting, and are usually inexpensive or free. However, restrictions vary among the individual National Forests, so make sure to find out the specifics when picking up your permit. In Oregon and Washington, you are typically allowed to collect one gallon without a permit on most public lands; but not all, so be sure to check! In BC, collecting is allowed on Crown land without a permit, but it's illegal to pick mushrooms in a provincial or national park.

Don't forget to look for other mushrooms and fungi while you're there! Since you've already got iNaturalist open, why not record your other finds?

Most mushrooms are like fruit: picking an apple from an apple tree doesn't hurt the tree. In the same way, **harvesting mushrooms does not generally hurt the mycelium of the fungus**. We do still recommend leaving some mushrooms behind, and not picking perennial mushrooms, like brackets and conks.

Who to contact

If you think you've found this mushroom, and you're not sure about any of the above, such as how to report the find, whether you can collect it, or what to do with it once you have collected it, please contact us!

WestCoast_Rare@fundis.org

Habitat



The Fuzzy Peach Cup can be found in **old growth forests**, with Douglas Fir, Sitka Spruce, and Western Hemlock. Look for it on **wood or soil**, near the butt end of **fallen conifers**, scattered or in clusters. Assumed to be saprotrophic.

More information

Beug M, Bessette AE & Bessette AR. 2016. *Ascomycete Fungi of North America: A Mushroom Reference Guide*. University of Texas Press: pg. 232.

Lusk DE. 1987. *Pseudaleuria quinaultiana*, a new genus and species of operculate ascomycete from the Olympic Peninsula. *Mycotaxon*. 30: 417-431.

iNaturalist (5 obs.): inaturalist.org/taxa/175305-Pseudaleuria-quinaultiana

Mushroom Observer (2 obs.): mushroomobserver.org/name/show_name/25646

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The Fuzzy Peach Cup

Pseudaleuria quinaultiana



Status: **RARELY COLLECTED**

This small cup fungus adds bright specks of color to forest soils and decaying conifer logs. They are covered in **clear hairs**, making the flesh on the **external surface fuzzy and peach-colored**. It is presumed to be endemic to the Pacific Northwest, and was described from Lake Quinault, WA. It is **rarely observed** and records are limited.



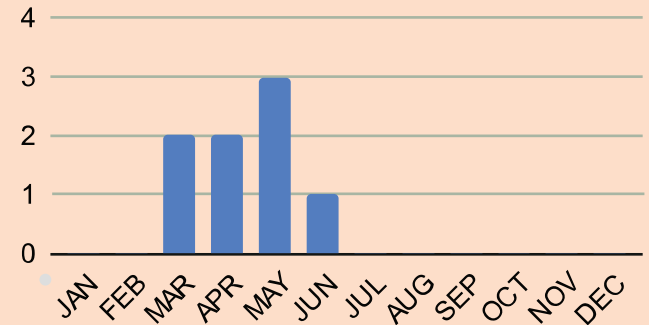
This pamphlet prepared by:
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Photo by Bee Marcotte



When & Where?

Find the Fuzzy Peach Cup fruiting in the **Spring**.



Data from iNaturalist & Mushroom Observer

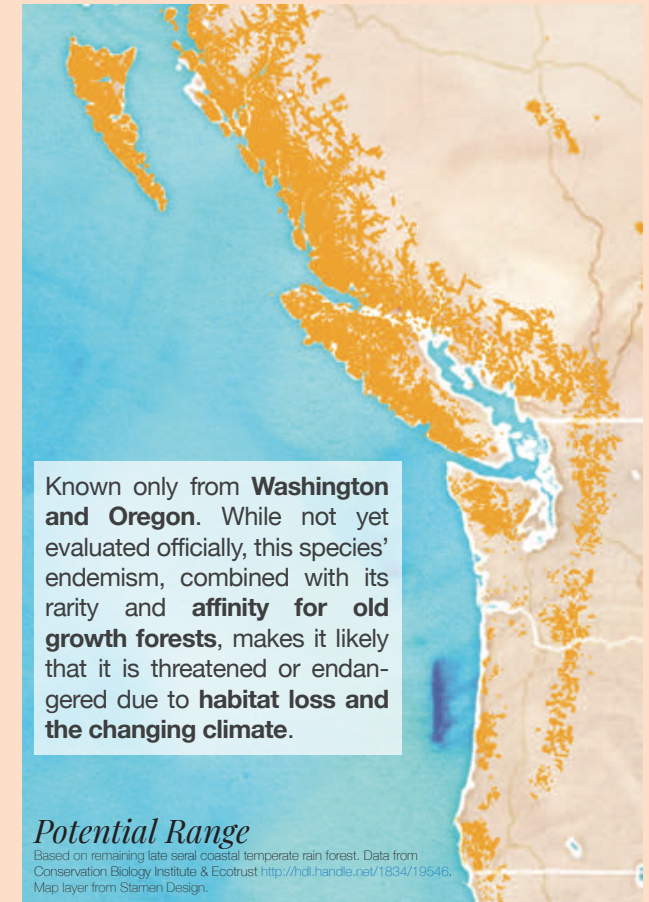
Description

The fruitbodies are small and **cup- or disc-shaped**, often irregular with age; up to 1 $\frac{3}{8}$ inch wide by up to 1/16 inch tall. They **may or may not have short stalks**. The texture starts off **firm and rubbery**, with a **reddish-orange interior and paler peachy exterior** covered in long hyaline (clear), thin-walled hairs. As the fruitbodies mature and dry out, they may take on a **reddish-brown coloration and corky texture**. The flesh is thick, and a cross section will reveal internal tissues lighter than the inner cup surface.

What else could it be?

The **Orange Peel Fungus** (*Aleuria aurantia*) is **more orange** than the Fuzzy Peach Cup, and has thinner and more brittle flesh. The **Scarlet Elf Cup** (*Sarcoscypha coccinea*) is also orange-red, but is **much less hairy and has a stalk** that can be up to 4cm long. **Eyelash Cups** (*Scutellinia* spp.) are orange to orange-red, but have **dark hairs along the edge of the cup** (not clear), and they have smaller, disc-like fruit bodies.

There are **only two species of *Pseudaleuria***, the other being *Pseudaleuria fibrillosa*, a European species with more orange coloration but otherwise similar morphology.



Known only from **Washington and Oregon**. While not yet evaluated officially, this species' endemism, combined with its rarity and **affinity for old growth forests**, makes it likely that it is threatened or endangered due to **habitat loss and the changing climate**.

Potential Range

Based on remaining late seral coastal temperate rain forest. Data from Conservation Biology Institute & Ecotrust <http://hdl.handle.net/1834/19546>. Map layer from Starren Design.



CAUTION: Never eat wild mushrooms without a confident identification! Contact Poison Control if you think you have eaten a poisonous mushroom: 1-800-222-1222